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**GB**

**National Standard of the People's Republic of China**

**GB10132—200X**

**Substitution for GB10132-1988**

**GB10145-1988**

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**Hygienic standard for Aquatic Products (Minced)**  
**(Submitted for approval)**

**Issued on XXXX-XX-XX**

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**Issued by Ministry of Public Health of the People's Republic of China and the China  
Standardization Administration**

## **Introduction**

This standard substitutes the original standards GB10132-1988 "Hygienic Standard for Cooked Minced Fish Sausage" and GB10145-1988 "Hygienic Standard for Cooked Fish Ball (Semi-finished Product0)."

In comparison with GB10132-1988 and GB10145-1988, this standard mainly contains the following modifications:

Standard text format modified according to GB/T1.1-2000;

The structure of original standard was modified, with additions in the requirements for raw materials, food additives, production process, marking, package, transport, storage and inspection method.

Added with maximum level limits of lead, arsenic, cadmium, methyl mercury, protein and polychlorinated biphenyl.

In the microorganism index, modification is made on aerobic bacteria count  $\leq 3000$  cfu/g for instant edible food products.

The original standards GB10132-1988 and GB10145-1988 will be automatically annulled at the time of adoption.

The standard is put forward and governed by the Ministry of Public Health of the People's Republic of China.

Dalian Municipal Sanitation and Antiepidemic Station, Shandong Province Sanitation and Antiepidemic Station, Fujian Province Sanitation and Antiepidemic Station, Shanghai Municipal Sanitation and Antiepidemic Station and Shantou Municipal Sanitation and Antiepidemic Station drafted the standard.

The standard was authored by: Li Suqiu, Sun Xiaohui, Sha Jihui, Chen Min, Lin Xukai and Li Zhen'guo.

The previous standards being substituted by this standard are:

GB10132-1988;

GB10145-1988.

This is the second revision.

## Hygienic Standard for Aquatic Products (Minced)

### 1 Scope

The standard stipulates the requirements of minced fish and minced shrimp, food additives, hygienic requirements for production process, package, marking, storage and transport and method of inspection.

The standard applies to minced fish products using fresh (frozen) fish as main raw materials, added with auxiliary materials and prepared through certain processes.

The standard applies to minced shrimp products using (frozen) shrimp as main raw materials, added with auxiliary materials and prepared through certain processes.

### 2 Reference documents

The clauses in the following documents are referenced in this standard and become the clauses of this standard. Any modification lists (except text corrections) or revisions of the reference documents with specific date shall not apply to this standard. But, all parties of agreement based on this standard are encouraged to discuss if the newer versions of those documents are applicable. All reference documents without date that are the latest editions are applicable to this standard.

GB 2733 Hygienic Standard for Fresh and Frozen Animal Aquatic Products

GB 2760 Hygienic Standard for the Use of Food Additives

GB/T 4789.20 Food Hygienic Microbiological Assay for Aquatic Product Food

#### Inspection

GB 5009.5 Measurement of Protein in Foods

GB/T 5009.11 Measurement of Total Arsenic and Inorganic Arsenic in Food

GB/T 5009.12 Measurement of Lead in Food

GB/T 5009.15 Measurement of Cadmium in Food

GB/T 5009.17 Measurement of Total Mercury and Organic Mercury in Food

GB/T 5009.190 Measurement of Polychlorinated Biphenyl in Seafood

GB 14881 General Hygiene Specification for Food Enterprises

### 3 Index requirements

#### 3.1 Raw materials requirements

Raw materials shall conform to GB2733-xxxx.

#### 3.2 Sensory indexes

Sensory indexes shall conform to the stipulations in Table 1.

Table 1 Sensory Indexes

Indexes	Requirement
Color	Showing the natural color and luster of the product
Taste and odor	Showing the natural aroma and taste of the product, without offensive odor
Impurities	No impurity
Appearance	Intact package without damage

#### 3.3 Physical and chemical indexes

Physical and chemical indexes should conform to the stipulations in Table 2.

Table 2 Physical and chemical indexes

Indexes		Standards
Protein, g/100g	≥	6
Lead (Pb) mg/kg	≤	0.5
Inorganic arsenic mg/kg		
Minced fish products	≤	0.1
Minced shrimp products	≤	0.5
Methyl mercury, mg/kg		
Minced predatory fish (shark, sailfish, tuna, pike and other) products	≤	1.0
Non-predatory fish mince products	≤	0.5
Cadmium (Cd) mg/kg		
Minced fish products	≤	0.1
Minced shrimp products	≤	0.5
Polychlorinated biphenyl <sup>a</sup> , mg/kg	≤	2.0
PCB138, mg/kg	≤	0.5
PCB153, mg/kg	≤	0.5
a only for products which used salt water fish and shrimp as raw materials, and calculated as the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.		

### 3.4 Microorganism index

Microorganism indexes shall conform to the stipulations in Table 3.

Table 3 Microorganism indexes

Indexes		Standard	
		Instant food	Non-instant food
Colony count, cfu/g	≤	3,000	50,000
Coliform flora, MPN/100g	≤	30	450
Pathogen (Salmonella, Staphylococcus aureus, Shiga bacillus)		Must not be detected	

## 4 Food additives

4.1 The quality of food additives should conform to relevant standards and regulations.

4.2 The variety and quantity of food additives used should conform to GB 2760.

## 5 Hygienic requirements for the process of production and processing

The hygienic requirements of production process should conform to GB 14881.

## 6 Packaging

The packing container and materials should conform to relevant hygienic standard and regulations.

## 7 Marking

7.1 Marking should conform to the relevant regulations.

## 8 Storage and transport

### 8.1 Storage

The products should be kept in cleanness, dry, cool and well ventilated places, protected

against sunshine, rain and heat. The store should have shelves and mouse proof facilities. Never keep the products together with poisonous, harmful or smelling articles.

## 8.2 Transport

The transport vehicle should be clean. Never transport together with poisonous, harmful or smelling articles. During transport, the products must be covered and protected against sunshine, rain and heat.

## 9 Inspection methodology

### 9.1 Sensory test

Take 200 grams of specimen and observe it under the natural light, Examine the product for color, taste, odor, elasticity and other sensory indexes.

### 9.2 Physical and chemical inspection

9.2.1 Protein: According to GB/T5009.5.

9.2.2 Inorganic arsenic: According to GB/T5009.11.

9.2.3 Lead: According to GB/T5009.12.

9.2.4 Cadmium: According to GB/T5009.15.

9.2.5 Mercury: According to GB/T5009.17.

9.2.6 Polychlorinated biphenyl: According to GB/T5009.190.

9.3 Microorganism inspection: According to GB/T4789.20.